



FREEDOM FARM

CSA & MARKET GARDEN

Grown in Battersea, ON! www.freedom-farm.ca

BEST ZUCCHINI BREAD – EVER!!

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3 teaspoons ground cinnamon
- 1/4 teaspoon baking powder
- 3 eggs
- 2 cups white sugar
- 3 teaspoons vanilla extract
- 1 cup vegetable oil
- 3 cups grated zucchini
- 1 cup chopped walnuts (optional)

Preheat oven to 350 degrees F (175 degrees C).
 Sift together flour, salt, soda, cinnamon, baking powder.
 Beat eggs. Add and mix well sugar, vanilla, and oil. Add zucchini to egg mixture. Add dry ingredients, mixing well. Stir in nuts if desired. Pour into 2 ungreased loaf pans. Bake at 350 degrees F (175 degrees C) for 1 hour.

Fresh, Local, Authentic, Fantastic!



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